

# 澳門科技大學

MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY

## 持續教育學院

### School of Continuing Studies

## 葡萄酒與佳餚之配搭

## Wine and Food Pairing

### Course Introduction 課程簡介

This is an advanced course and assumes students possess the fundamental understanding of wine and winery principles. The course focuses on the characteristics of wines and how they complement or contrast with various foods. Acknowledging that palate issues are subjective, the course nevertheless demonstrates how the chemicals and character of individual wines match up with foods. All these will be explained in terms of the history of food-wine pairing and the contemporary understanding of how to pair consumables. Participants will practice wine tasting and food pairing in class.

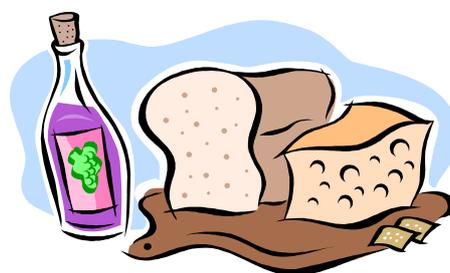
### Course Objective 教學目標

Students will be able to:

- have an in-depth understanding on the characteristics of various types of wine
- recognize wine and food pairing criteria

### Course Outline 課程大綱

1. Elemental characteristics of wine
2. Weighing food and wine
3. Palate Analysis



### Target Audience 對象

Wine enthusiasts who have some basic knowledge about wine and are over 18 years of age  
年滿十八歲或以上並對葡萄酒有基本認識的愛好者

### Instructor 導師簡介 Ms. Mandy Chan

Mandy Chan is the founding director of Ambrosia Consulting Ltd. Ambrosia is a foodservice and restaurant consulting company which is well-supported by a team of exceptional consultants in F&B, and hospitality & gaming industry. Ambrosia has more than 10 acknowledged experts in culinary arts, table service, baking and pastry arts, wines, foodservice management, restaurant operations, hospitality and gaming on its board of advisory.

The class will be supported by personnel with qualifications and experience of Alain Ducasse Training in Sommelier, Cocktails and Bars, Oenology Training Course with George Albert Aoust, Advanced Certificate in Wine & Spirit Education Trust (WSET), ServSafe® Food Protection Manager Certification, etc.

**Medium of Instruction 授課語言** Cantonese supplemented English terminologies  
廣東話為主，輔以英文

**Venue 上課地點** MUST Training Restaurant, MUST campus, Avenida Wai Long, Taipa  
澳門科技大學 氹仔偉龍馬路，N座 科大廚藝餐廳

### Course Date & Time 上課日期

13 Aug to 29 Aug, 2013	Tue, Thur	19:00 – 21:00	Total hours: 12
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**Tuition Fee 課程費用** MOP 3,000 (原收費 MOP 6,000)

**Class Size 收生名額** 12 people

All fees are non-refundable and non-transferable. (The school has full right to withdraw any course anytime). Therefore, student is advised to consider carefully about the course time and personal situations before application. 所有費用一經繳交，恕不退還或轉讓（本院取消開辦該課程除外）。因此，報讀者於報名前，請考慮清楚上課時間及視乎個人具體情況而決定報讀與否。

**Enquiries 查詢** Tel: 8796 1999 / 8796 1998 Email: [scs@must.edu.mo](mailto:scs@must.edu.mo)

Website: <http://www.must.edu.mo/scs-tw/admission/diploma-certificate-programs/news>

The School of Continuing Studies develops life-long learning opportunities. Should you wish to receive information on our programs / courses, please send us an email (to [scs@must.edu.mo](mailto:scs@must.edu.mo)) stating your email address in your email and "Join the mailing list" in the Subject line.

持續教育學院致力開拓終身學習機會，如欲收到本學院之課程資料，可發電郵至 [scs@must.edu.mo](mailto:scs@must.edu.mo)，並提供閣下之電郵地址，標題主旨為“加入通知群組”。

We also offer in-house training for corporations/Government Departments/schools, tailor-made with respect to your choices of topics, time, place, and group of attendees. Please contact us for more information.

我們亦為機構/政府部門/學校等提供內部培訓，按各機構不同之要求(主題/時間/地點/對象)而訂定培訓內容。請與我們聯絡。